



DEPARTMENT OF HEALTH AND HUMAN SERVICES

HF1-35

Refer to: CFN 1140543

Food and Drug Administration
Baltimore District Office
Central Region
900 Madison Avenue
Baltimore, MD 21201-2199
Telephone: (410) 962-3396
FAX: (410) 962-2307

October 24, 2000

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. George William Forrest, Sr.
President
Bill Forrest Seafood Co.
296 Messick Road
Poquoson, Virginia 23662

Dear Mr. Forrest:

During a Food and Drug Administration (FDA) inspection of your crabmeat processing and fish wholesale facility located at 296 Messick Road, Poquoson, Virginia, conducted on September 19, 2000, our investigators observed serious deviations from Title 21 of the Code of Federal Regulations, Part 123 (21 CFR 123) Fish and Fishery Products (Seafood HACCP regulations) and insanitary conditions as a result of your failure to follow the Good Manufacturing Practice (GMP) regulations for food firms (21 CFR Part 110). These deviations and insanitary conditions cause your ready-to-eat crabmeat and fresh tuna to be in violation of Section 402(a)(4) of the Federal Food, Drug and Cosmetic Act (the Act).

The deviations were as follows:

1. You must have a written HACCP plan to control any food safety hazards that are reasonably likely to occur, to comply with 21 CFR 123.6(b). However, your firm does not have a HACCP plan for tuna to control the food safety hazard of histamine formation in scombroid species fish.
2. You must adequately monitor sanitation conditions and practices during processing, to comply with 21 CFR 123.11(b). However, your firm does not monitor the cleanliness of food contact surfaces; the prevention of cross-contamination from insanitary objects; the maintenance of hand washing and toilet facilities; the protection of food and food contact surfaces from adulteration with condensate and other chemical, physical, and biological contaminants; and the exclusion of pests from the food plant, with sufficient frequency to ensure control. For example:
 - The shovel used to load cooked crabs on the picking tables was dirty, cracked, and was stored directly on the floor.

- Several plastic barrels full of cooked crab claws that were stored directly on the floor, were later stacked on top of uncovered barrels full of cooked crab claws.
- Several food and non-food contact surfaces contained accumulations of brown residue including the claw barrels, cooked crab bin, handle of the ice shovel, and plastic air curtains near the cooked crab cooler.
- Cooked crab residue was observed inside the retort and on the carts used to move the crab baskets into the cooler.
- An accumulation of water condensate was observed on the ceiling of the cooked crab cooler.
- Live cats were observed in the crab cooking area of the facility.
- A roll of single use paper towels at a picking table was not in a dispenser. The roll contained an accumulation of crab residue on both ends.

Of particular concern to the FDA is the fact that similar deviations were brought to your attention in our letter of May 21, 1998.

You should take prompt action to correct the above violations and to establish procedures whereby such violations do not recur. We may take further regulatory action if you do not promptly correct these violations. For instance, we may seize your products and/or enjoin your firm from operating without further notice.

Please respond in writing within 15 working days of receipt of this letter. Your response should outline the specific things you are doing to correct these deviations. You may wish to include in your response documentation such as a copy of your HACCP plan to control histamines, sanitation monitoring records, or other useful information that would assist us in evaluating your corrections. If you cannot complete all corrections before you respond, we expect that you will explain the reason for your delay and state when you will correct any remaining deviations.

This letter may not list all the deviations at your facility. You are responsible for ensuring that your processing plant operates in compliance with the Act, the Seafood HACCP regulations (21 CFR 123), and the food GMPs (21 CFR 110). You also have a responsibility to institute procedures to prevent further violations of the Act and all applicable regulations.

Your reply should be sent to the Food and Drug Administration, Richmond Resident Post, at 10710 Midlothian Turnpike, Suite 424, Richmond, VA 23235, to the attention of Scott J. MacIntire, Compliance Officer. Mr. MacIntire may be reached at 804-379-1627, extension 14.

Sincerely,



Lee Bowers
Director, Baltimore District

Mr. George W. Forrest, Sr.

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- cc: Virginia Department of Health
Division of Shellfish Sanitation
Office of Water Programs
Main Street Station
Richmond, Virginia 23218
- cc: Virginia Department of Agriculture
and Consumer Services
Division of Consumer Protection
Office of Dairy and Food
1100 Bank Street, Suite 510
Richmond, Virginia 23219